



MAKING LIFE PEACHY



Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises.
We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25	Campagnola Olives 3.00
VEGGIE BOARD 14.50	FAVOURITES BOARD 14.50
Soy & Chilli Marinated Aubergine	Sweet & Spicy Free-range Chicken Wings
Tomato Houmous & Toasted Pitta	Devon Crab on Buttered Crumpets
Beetroot, Fennel & Wild Rice Salad	Tomato Houmous & Toasted Pitta
Spiced Cauliflower Salad	Smoked Mackerel & Horseradish on Toast
BUTCHER'S BOARD 14.50	FISH BOARD 14.50
Duck Rillettes, Chutney & Croûtes	Smoked Mackerel & Horseradish on Toast
Dandy Rib Scrumpets & Truffle Mayonnaise	Devon Crab on Buttered Crumpets
Air-dried Dorset Pork & Pickles	Cured-salmon Goujons, Sesame Miso Dip
Sweet & Spicy Free-range Chicken Wings	Taramasalata & Croûtes

MONDAY - FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 15.50 / 18.50

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50
Autumn Vegetable Minestrone Soup, Walnut Pesto 5.75
Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 7.50
Roasted Vegetable Panzanella Salad, Garlic Aioli & Seed Crackers 6.75
Treacle-cured Salmon, Fennel, Lime Crème Fraîche & Toasted Sourdough 7.75
Potted Devon Crab, Radish & Rocket Salad, Seaweed Scones 9.00
Severn & Wye Haddock Smokie, Crusty Bread 7.50 / 14.75
Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 7.75 / 15.25
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.75 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

CLASSICS

Free-range Duck Leg, Braised Cannellini Beans, Cabbage & Bacon 13.50
Pan-fried Salmon, Crushed New Potatoes & White Wine Velouté 13.75
Goats' Cheese, Broccoli & Pine Nut Tart, Wilted Spinach, New Potatoes 12.50
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 15.00
Aubrey's Steak Burger, Cheddar Cheese & Burger Relish, Slaw & Chips 13.75
Add Free-range Bacon, Mushroom or Onion Rings 1.75

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Native Scallops & Monkfish, Spiced Butternut Squash, Couscous & Crispy Samphire 19.75
Truffled Potato Gnocchi, Creamy Wild Mushrooms & Spinach 13.75
Slow & Low Pork Belly, Black Pudding Croquettes, Roasted Pear & White Wine Sauce 17.50
Pan-fried Sea Bass, Celeriac Purée, Cavolo Nero, Orange Beurre Blanc 16.75
28 Day Dry-aged 8oz Rump Cap Steak 19.75
28 Day Dry-aged 8oz Sirloin Steak 25.00

All Steaks served with Watercress, Chips, Slow-roasted Tomato & a choice of either Peppercorn Sauce or Béarnaise.

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 13.50
Smoked Mackerel Pâté, Beetroot & Watercress Sandwich with Soup or Chips 7.75
Spiced Squash, Chickpea & Slaw Pitta with Chips or Soup 7.25

SIDES

Skinny Chips 3.50	Chips 3.50	Garden Salad, Beetroot & Thyme Dressing 3.75	Bubble & Squeak 2.75
Creamed Spinach 2.75	Maple & Thyme-roasted Chantenay Carrots 2.75	Beer-battered Onion Rings 3.50	

PUDDINGS

Dark Chocolate & Salted Caramel Torte, Candied Pistachios, Raspberry Sorbet 6.25
Passionfruit & Honeycomb Sundae 5.75
Blackberry Cheesecake, Almond Praline 6.50
Warm Treacle Tart, Orange Purée, Clotted Cream 6.25
Rum Baba, Coconut Syrup & Lime Custard 5.75
Jude's Ice Creams or Sorbets 5.75
Cheese Plate – Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

www.makinglifepeachy.com

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.
Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
A 10% service charge is added to parties of six or more. All tips go to the team.